

Claims

1. An edible emulsion comprising:

- 5 a) oil;
 b) water;
 c) dairy base; and
 d) insoluble fibers

wherein the edible emulsion is coarse or smooth.

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2. The edible emulsion according to claim 1 whereby the dairy base is selected from the group consisting of yoghurt, crème fraîche, sour cream, cream, mixtures thereof.

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3. The edible emulsion according to any one of the preceding claims wherein the edible emulsion comprises from about 0.5 to about 9.0% by weight of the insoluble fibers.

4. The edible emulsion according to any one of the preceding claims wherein the edible emulsion is a coarse emulsion comprising oil droplets, further wherein at least about 75.0% of all droplets present have a diameter that is greater than about 25.0 μm .

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5. The edible emulsion according to any one of the preceding claims wherein the edible emulsion is a smooth emulsion comprising oil droplets, further wherein at least about 80.0% of all oil droplets present are less than 10.0 μm .

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6. A method for making an edible emulsion comprising insoluble fibers comprising the steps:
 a) mixing, in no particular order, oil, water, dairy base, insoluble fiber and emulsifier to make a coarse emulsion; and
 b) recovering the coarse emulsion

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wherein the coarse emulsion may optionally be homogenized in a homogenizer to produce a smooth emulsion.

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7. The method for making an edible emulsion according to claim 6 wherein the coarse emulsion is homogenized in a homogenizer and the homogenizer is pressurized from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C.

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8. The method for making an edible emulsion according to claim 7 whereby the homogenization is carried out in two or more separate homogenization steps.

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9. The method for making an edible emulsion according to claim 6 further comprising the step of adding acidulant wherein the acidulant is added before or after the coarse emulsion is made.

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10. A food product comprising an edible emulsion according to any one of the preceding claims.

11. The food product according to claim 10 wherein the food product has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

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12. The food product according to any one of claims 10 and 11 wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

13. The food product according to any one of claims 10 to 12 wherein the food product is substantially free of carbohydrates.

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